

UltraDrainer

Dip Recipes



SERVE WITH CHIPS

Chili Cheese Dip

1 can chili con carne without beans (15 oz.)

1 pound processed American cheese—cubed

1 can chopped green chilies (4 oz.)

Tortilla chips

Combine chili, cheese, and green chilies in a saucepan or fondue pot. Heat over medium-low, stirring frequently, until cheese melts. Serve warm with tortilla chips.

Yield: 12 servings.

Guacamole

3 Haas avocados—halved, seeded and peeled

1 lime—juiced

1/2 teaspoon kosher salt

1/2 teaspoon ground cumin

1/2 teaspoon cayenne

1/2 medium onion diced

2 Roma tomatoes—seeded and diced

1 tablespoon chopped cilantro

1 clove garlic minced

In a large bowl, place the scooped avocado pulp and lime juice; toss to coat. Drain and reserve the lime juice after all avocados have been coated. Using a potato masher add the salt, cumin, and cayenne, and mash. Then fold in the onions, tomatoes, cilantro, and garlic. Add 1 tablespoon of the reserved lime juice. Let sit at room temperature for 1 hour and then serve.

Yield: 1 batch

Bacon and Cheddar Dip

1 (1 oz.) package ranch party dip

1 pint sour cream

1/4 cup bacon bits

1 cup shredded cheddar cheese

Mix party dip with sour cream. Add bacon bits and cheese. Mix together and serve.

SERVE WITH PITA BREAD

Inferno Ridge Dip

8 oz. cream cheese—softened

1/3 cup roasted red bell peppers—well drained

2/3 cup pepper Jack cheese—grated

1/4 teaspoon garlic powder

1 to 2 dashes cayenne pepper, or more to taste

1/2 cup chopped onion

1/4 cup pickled jalapenos—stemmed and drained well

4 chives—finely chopped

4 oz. pimentos—drained

Blend everything except chives and pimentos together in food processor. After done, stir in pimentos and chives for texture. Add salt to taste. Serve warm with grilled pita bread triangles.

Yield: Serves 6 to 8

Hummus

1 16 oz. can of chickpeas or garbanzo beans

1/4 cup liquid from can of chickpeas

3-5 tablespoons lemon juice (depending on taste)

1 1/2 tablespoons tahini

2 cloves garlic—crushed

1/2 teaspoon salt

2 tablespoons olive oil

Drain chickpeas and set aside liquid from can. Combine remaining ingredients in blender or food processor. Add 1/4 cup of liquid from chickpeas. Blend for 3-5 minutes on low until thoroughly mixed and smooth. Place in serving bowl, and create a shallow well in the center of the hummus. Add a small amount (1-2 tablespoons) of olive oil in the well. Garnish with parsley (optional). Serve immediately with fresh, warm or toasted pita bread, or cover and refrigerate to serve later. For a spicier hummus, add a sliced red chili or a dash of cayenne pepper.

SERVE WITH CRACKERS

Four Cheese Pimento Spread

3 cups shredded white cheddar cheese (12 oz.)

2 cups shredded orange cheddar cheese (8 oz.)

1 cup shredded parmesan cheese (4 oz.)

1 4-oz. package crumbled blue cheese

1 jar (4 oz.) diced pimentos—drained

2 teaspoons sweet pickle juice

3 tablespoons prepared mustard

1 cup mayonnaise

In a large bowl mix all ingredients. Blend well. Chill at least overnight. Serve with your favorite crackers.

Roasted Garlic Decadence

4 heads garlic

Olive oil

4 oz. feta cheese

1 stick unsalted butter

1 small can chopped green chilies

1/4 cup softened sun dried tomatoes

Dried rosemary to taste

3 tablespoons sherry

Salt and pepper to taste

1/2 cup toasted chopped pecans

Roast the garlic in the olive oil. When done, squeeze the roasted garlic into the bowl of a food processor. Combine the rest of the ingredients, except pecans, in the food processor and whiz until smooth. Put the mixture in a bowl and mix in the pecans. Chill until firm. Serve with crackers.

Crab Spread Recipe

8 oz. cream cheese—softened

6 1/2 oz. can lump crab meat

Dash Worcestershire

Dash garlic powder

Cocktail sauce

Combine crab, cream cheese, Worcestershire and garlic powder. Form into a ball. Cover with cocktail sauce and chill. Serve with crackers.

SERVE WITH VEGGIES

Curry Garlic Veggie Dip

1 pint mayonnaise

3 tablespoons chili sauce

1 tablespoon curry powder

1 tablespoon garlic powder

1/4 teaspoon salt

1/4 teaspoon pepper

1 tablespoon grated onion

1 tablespoon Worcestershire sauce

Combine all ingredients in a large bowl and mix well. Cover and refrigerate for at least 24 hours, allowing the flavors to blend

together. (This dip will keep refrigerated for 2 to 3 weeks.) Present with an assortment of lightly blanched and raw vegetables.

Yield: About 2 cups of dip.

Some favorite crudité's: artichoke hearts, asparagus, broccoli, carrots, cauliflower, celery, cherry tomatoes, cucumber, bell peppers, radishes, snow peas, zucchini.

Cucumber Dill Veggie Dip

2 large cucumbers—peeled, seeded & chopped

16 oz. cream cheese

1 bunch green onions—white part only chopped

1 cup mayonnaise

Juice from 1/2 large lemon

Dried parsley to taste

1 tablespoon lemon dill seasoning (or more to taste)

Several shakes of your favorite hot sauce

Salt to taste

Mix all ingredients in food processor fitted with metal blade. Pulse until mix is relatively smooth. Chill overnight. Serve with fresh veggies.

Bloody Mary Dip

3 cups cream cheese—softened

1/2 cup V8 juice

1/3 cup tomato purée

1 large green bell pepper—finely minced

1/2 cup finely minced onion

1/3 cup finely minced celery

1/3 cup mayonnaise

Horseradish, lemon juice, Tabasco sauce, salt and pepper to taste

Mix all in food processor, then add in horseradish, lemon juice, Tabasco, salt and pepper to taste. Serve with fresh veggies.

SERVE WITH BREAD

Blue Cheese Baguette Spread

8 oz. cream cheese—softened

2 oz. Bleu cheese—crumbled

2 tablespoons walnuts—toasted and coarsely chopped

1 tablespoon fresh chives—chopped

1 tablespoon fresh parsley—chopped

A few grinds of freshly cracked black pepper

Pinch of Kosher salt

Baguette bread—sliced thinly

Mix ingredients together and spread on baguette bread or place mixture in a small bowl as a dip for the baguette bread. Can be made ahead of time and refrigerated.

Gourmet Shrimp Spread

8 oz. cream cheese—softened

1/4 cup mayonnaise

1 tablespoon chopped fresh parsley

1/2 teaspoon dill weed

2 cans shrimp—rinse and drain

1 tablespoon lemon juice

Combine all and mix on medium speed until well mixed. Chill until ready to serve. Serve with sourdough bread.

Grilled Salmon Dip

1 lb. salmon fillets

4 oz. cream cheese

1 cup sour cream

1/2 cup red onions

1/2 cup green onions

1 tablespoon fresh cilantro

2 tablespoon fresh dill

1 teaspoon Tabasco sauce

Lime juice from 1 lime

1 teaspoon Kosher salt

1 teaspoon black pepper

Heat grill. Rub both sides of the salmon fillet with canola or vegetable oil. Season with salt and pepper. Grill until the center of

the salmon fillet has an internal temperature of 145° F. Place in the refrigerator until it is completely cooled. Finely dice the green onions and the red onions (approximately 1/4 inch). Set aside. Coarsely chop the dill and cilantro. Be sure to remove any stems before chopping. In a mixing bowl combine all ingredients except the salmon. Mix well. Remove the salmon from the cooler and break into small pieces. Using a spatula combine salmon with the remaining ingredients. Season with salt and pepper. Adjust the seasoning to your preferred taste. Serve with crusty French bread.